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MRS FIELDS LEMON MACADAMIA COOKIES

Recipe By :

Serving Size : 36 Preparation Time
:0:00

Categories : Cookies

Amount	Measure	Ingredient	—
Preparation Method		——	——

2 c FLOUR

1/2 ts BAKING SODA

1/4 ts SALT

1 c LT BROWN SUGAR, PACKED

1/2 c SUGAR

1/2 c BUTTER, SOFTENED

4 oz CREAM CHEESE, SOFTENED

1 lg EGG

1 t LEMON EXTRACT

1 1/2 c MACADAMIA NUTS,
UNSALTED

-PREHEAT OVEN TO 300* F. IN A
MEDIUM BOWL COMBINE FLOUR,
SODA AND

SALT. MIX WELL AND SET ASIDE.
IN A LARGE BOWL BLEND SUGARS
WELL WITH

AN ELECTRIC MIXER SET AT MED

SPEED. ADD THE BUTTER AND CREAM CHEESE, AND MIX TO FORM A SMOOTH PASTE. ADD THE EGG AND LEMON EXTRACT, AND

BEAT AT MEDIUM SPEED UNTIL LIGHT AND SOFT. SCRAPE DOWN SIDES OF BOWL

OCCASIONALLY. ADD THE FLOUR MIXTURE AND NUTS. BLEND AT LOW SPEED JUST

UNTIL COMBINED. DO NOT OVERMIX. DROP BY ROUNDED TABLESPOONS ONTO

UNGREASED COOKIE SHEETS, 2 INCHES APART. BAKE 23-25 MIN.

IMMEDIATELY

TRANSFER TO A COOL FLAT
SURFACE. YIELD APPROX 3 DOZEN